



V.2017 RESERVE PINOT NOIR MENDOCINO COUNTY

VINEYARDS

Our Reserve Pinot Noir is the embodiment of all of our favorite characteristics from some of the most acclaimed Pinot Noir growing regions in the state. Floral and spicy aromatics from Mendocino County, and bright red fruit with integrated, soft tannins from the Russian River Valley and Carneros, come together to make this beautifully balanced Pinot Noir.

VINTAGE

After several years of drought, California and its growers were delighted to receive record setting rain and a return to normalcy during the winter season. Cooler temperatures offered the vines a longer winter slumber, pushing back budbreak to mid-March, with spring temperatures carrying into May. Heat spikes in early summer led to veraison beginning early July. Hotter than average days brought ripening, but diurnal shifts overnight gave the fruit much needed time to recover. Harvest came abruptly mid-August with lower than average yields, but complex fruit with expressive aromatics

WINEMAKING

- Hand-picked
- Cold soaked and saigned to concentrate flavor and aromatics
- Average of 8-12 days fermenting at moderate temperatures
- 9 months, 40% new French oak barrels

APPELLATION: MENDOCINO COUNTY
ALCOHOL: 13.9%
BRIX: 24.2°
PH: 3.69
TOTAL ACIDITY: 6.0 G/L

TASTING NOTES

Crafted from hillside Mendocino County vineyards, our Pinot Noir offers notes of plush black cherry, spicy cola and nutmeg.